

HEALTH COMMISSIONER'S ORDER NO. 9

This Order No. 9 shall amend and supplement previous Health Commissioner Order 8. This Order No. 9 shall become effective at 4 p.m. on May 22, 2020 and will continue to be in effect until it is extended, rescinded, superseded, or amended in writing by me.

My intent is to ensure that the maximum number of people and businesses take prudent precautions to reduce the exposure to, and slow the spread of, COVID-19. All provisions of this Order shall be interpreted to effectuate this intent.

When making the decision to issue this Order No. 9, the Health Commissioner considered the current status of the following "Benchmarks":

A. Decreased Transmission as demonstrated by:

- (i) A sustained reduction in seven-day rolling average hospital admissions rate for COVID-19,
- (ii) A decreased and stable R_0 (an objective measure of infectivity and transmission),
- or
- (iii) A consensus opinion that the COVID-19 transmission rate is adequately suppressed, taking into account the impact of increased testing and outbreaks occurring at long term care facilities or similar institutions.

B. Healthcare Demand, demonstrated by confirmation from the St. Louis Metropolitan Pandemic Task Force that:

- (i) Local healthcare systems are not operating under crisis standards of care; and
- (ii) Healthcare systems possess adequate PPE.

C. Testing — Testing available for all symptomatic persons presenting to a hospital or ambulatory care site.

D. Contact Tracing — Capacity and capability to perform effective tracing, isolation and quarantine is affirmed.

These Benchmarks have been achieved, and this Order No. 9 is being adopted in order to provide additional guidance and standards pertaining to certain venues. Specifically:

- 1. Large Venues may reopen beginning June 8, 2020 provided they comply with the Cultural Institutions/Destinations & Attractions/Large Venue Guidelines**

attached hereto as Exhibit I, and each has in place an approved operating plan under submission with the Department of Health.

2. Summer camps may open on June 1, 2020, provided they comply with the Summer Camp and Youth Activities Guidelines attached hereto as Exhibit J
3. Swimming pools may open on June 1, 2020, provided they comply with Pools & Aquatic Centers Guidelines attached hereto as Exhibit K.
4. Gyms, fitness centers, and facilities for yoga, pilates, dance studios, and related activities may reopen on June 15, 2020 provided they adhere to the provisions of the Guidance for Reopening Gyms, Fitness Centers, and Related Entities attached hereto as Exhibit L.
5. Funeral homes shall be allowed to conduct services under the guidelines established for churches.

Except as modified herein, the provisions of Health Commissioner Order No. 8 remain in force and effect. This Order No. 9 supersedes any conflicting provisions of Order No. 8.

BY THE AUTHORITY VESTED IN ME BY ARTICLE XIII, SECTION 14-C (C) OF THE CHARTER OF THE CITY OF ST. LOUIS AND BY 19 CSR 20-20.050 (C) OF THE CODE OF STATE REGULATIONS, AND AFTER THE ABOVE-REFERENCED CRITERIA HAVE BEEN MET, I HEREBY ISSUE THE ORDER ATTACHED HERETO AND INCORPORATED HEREIN BY THIS REFERENCE WITH RESPECT TO THE GRADUAL REOPENING OF THE CITY.

As Exhibit SO ORDERED:

Date: _____

Fredrick Echols, M.D.
Director of Health & Hospitals/Health Commissioner

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Fredrick Echols, M.D.
Director of Health & Hospitals/Health Commissioner

STL Regional Business Recovery Initiative

SUMMER CAMPS & YOUTH ACTIVITIES PROTOCOLS

The licensing rules set forth by the Missouri Department of Health and Senior Services define summer camp as, “a program operated from May to September by a person or organization with the primary function of providing a summer recreational program for children no younger than five (5) years of age and providing no day care for children younger than five (5) years of age in the same building or in the same outdoor play area.”

- Summer camp and youth activities are able to operate no earlier than Monday, June 1st, 2020. However, please know that this date may change if there is a resurgence in COVID-19 cases in the City of St. Louis.
 - The CDC has created a decision-making tool to assist directors and administrators in making (re)opening decisions. That document can be found [here](#) and is also attached for reference.
- All activities must be designed and implemented for kids to observe social distancing and engage in activities independently.
- The following are prohibited:
 - Overnight/residential camps
 - Field trips
 - Inter-group events
 - Aquatic activities
- Due to social distancing requirements, preference should be given to children who do not have a caregiver available during camp hours.

Safety Actions

- Promote healthy hygiene practices
 - Teach and reinforce the following for staff and children:
 - Proper use, removal, and maintenance of facial coverings
 - Washing hands and covering coughs and sneezes
 - Provide at least 3 opportunities for hand washing throughout the day
 - Ensure an adequate supply of soap, hand sanitizer (with at least 60 percent alcohol), and tissues.
 - Teach and reinforce use of cloth face coverings among all staff at all times except when alone in an enclosed space. Face coverings are most essential at times when social distancing is not possible. Staff should be frequently reminded not to touch the face covering and to wash their hands frequently. Information should be provided to all staff on proper use, removal, and washing of cloth face coverings

EXHIBIT J - SUMMER CAMPS & YOUTH ACTIVITIES

- Post signs about [how to stop the spread](#) of COVID-19, [properly wash hands](#), [promote everyday protective measures](#), and [properly use a face covering in highly visible locations](#) (for example, at deck entrances and at sinks).
- Cleaning and disinfecting
 - Have adequate supplies to support healthy hygiene behaviors, including soap, hand sanitizer with at least 60 percent alcohol (for staff and older children who can safely use hand sanitizer), and tissues.
 - Clean, sanitize, and disinfect frequently touched surfaces (for example, shared objects, door handles, sink handles, drinking fountains) multiple times per day.
 - Do not use items that are not easily cleaned, sanitized, or disinfected.
 - Avoid use of items (for example, soft or plush toys) that are not easily cleaned, sanitized, or disinfected.
 - Ensure safe and correct application of disinfectants and keep products away from children.
- Ensure social distancing
 - Ensure that classes/groups include the same group of children for the duration of the camp, and that the same staff remain with the same group for the duration of the camp.
 - Each group should have no more than 10 people (including staff and children).
 - To minimize mixing between groups, create a schedule that includes rotating restroom, outside activity, program, and meal times.
 - Must have a screening process in place to identify:
 - Children in high risk groups
 - Children with symptoms concerning for COVID-19
 - Children who may have recently been in contact with someone who tested positive or is suspected to test positive
 - Each establishment must create a pick-up and drop-off process that keeps caregivers out of camp space.
 - Nonessential visitors must be prohibited from camp space.
- Limit sharing
 - Keep each child 's belongings separated and in individually labeled storage containers, cubbies, or areas and taken home each day and cleaned.
 - Ensure adequate supplies to minimize sharing of high touch materials (art supplies, equipment, etc. assigned to a single camper) or limit use of supplies and equipment by one group of children at a time and clean and disinfect between use.
 - Avoid the sharing of electronic devices, toys, books, other games, and learning aids.

EXHIBIT J - SUMMER CAMPS & YOUTH ACTIVITIES

Monitoring and Preparing

- Check for signs and symptoms
 - Establish routine, daily health checks on arrival, such as temperature screening of both staff and children.
 - Encourage staff to stay home they are sick and encourage parents to keep sick children home.
- Plan for when a staff member, child, or visitor becomes sick
 - Identify an area to separate anyone who exhibits COVID-like symptoms during hours of operation, and ensure that children are not left without adult supervision.
 - Establish procedures for safely transporting anyone sick to their home or to a healthcare facility, as appropriate.
 - Notify local health officials, staff, and families immediately of any possible case of COVID-19 while maintaining confidentiality.
 - Close off areas used by any sick person and do not use them until they have been cleaned. Ensure safe and correct application of disinfectants and keep disinfectant products away from children.
 - Advise sick staff members not to return until they are cleared by medical provider (MD, DO, NP, PA).
- Maintain healthy operations
 - Designate a staff person to be responsible for responding to COVID - 19 concerns. Employees should know who this person is and how to contact them.
 - Create a communication system for staff and families for self-reporting of symptoms and notification of exposures and closure.

STL Regional Business Recovery Initiative

GYMS, FITNESS CENTERS, & RELATED ENTITIES PROTOCOLS

These guidelines are intended to apply to personal training services, gyms/fitness centers, yoga/Pilates studios, and health clubs. Substantially similar occupations and businesses may also utilize these guidelines as appropriate.

These guidelines do not replace or supersede any requirements applicable to your business or licensed employees pursuant to law or regulation. Rather, these guidelines are intended as a supplement and assist with safely reopening and providing services during the COVID-19 pandemic.

Due to the nature of gyms and fitness centers, an abundance of caution should be exercised to mitigate or prevent exposure to respiratory illnesses (including COVID-19). Persons who are more vulnerable or at-risk for COVID-19 [as identified by the Centers for Disease Control and Prevention \(CDC\)](#) — including those who are over the age of 65 or those who have severe underlying medical conditions — should take extra precaution or refrain from using close contact personal services during the initial phase of re-opening.

Gyms and fitness centers are able to open and operate no earlier than June 8, 2020. However, please know that this date may change if there is a resurgence in COVID-19 cases in the City of St. Louis.

THE WORKPLACE

- Limit facility occupancy to 25% percent of capacity as dictated by fire code (as such capacity is adjusted in consideration of closed areas of the facility pursuant to these guidelines);
- Restrict facility access to staffed hours only (i.e., any unmanned facilities must be manned)
- Post [signage](#) at entrance that states that no one with a fever or symptoms of respiratory illness (including COVID-19) is to be permitted.
- Limit the number of lockers that can be used within the locker rooms. Place signage throughout the locker rooms reminding persons to maintain six feet of distance from others.
- Close all basketball courts, racquetball courts, and other places where a formal and informal group or team sports may occur;
- Prevent usage of treadmills due to the increased risk of spreading respiratory illness (including COVID-19);
- Any youth or adult team leagues or sports should remain closed;

EXHIBIT L - GYMS, FITNESS CENTERS, & RELATED ENTITIES

Safety Actions

- Promote healthy hygiene practices
 - Require that customers wash or sanitize their hands upon entering and leaving the facility;
 - Staff must wear facial coverings at all times except when alone in an enclosed space. Customers should wear a face covering when entering and exiting the facility, and in between workouts.
 - Post signs about [how to stop the spread](#) of respiratory illness (including COVID-19), [properly wash hands](#), [promote everyday protective measures](#), and [properly use a face covering](#) in highly visible locations.
 - Keep doors and windows open where possible to improve ventilation;
 - Recommend that persons more vulnerable or at-risk for respiratory illness (including COVID-19) as identified by the CDC—including those who are over the age of 65 or those who have chronic medical conditions—take extra precaution when at the facility
- Cleaning and disinfecting
 - Staff to conduct regular (i.e., every 2 hours) disinfecting of high-touch surfaces, equipment and common areas of the facility using disinfectant cleaning supplies according to [CDC guidelines](#);
 - Ensure that staffing of facilities is sufficient to enable enhanced sanitization and cleaning measures;
 - Have adequate supplies to support healthy hygiene behaviors, including soap, hand sanitizer with at least 70 percent alcohol (for staff and customers), disinfecting wipes, and tissues.
 - Clean, sanitize, and disinfect frequently touched surfaces (for example, shared objects, door handles, sink handles, drinking fountains) multiple times per day.
 - Require customers to clean equipment they come in contact with using disinfecting wipes before and after each use;
 - Encourage customers to use only one piece of equipment at a time (i.e., no circuits or “super setting”) so that machines are cleaned after use;
 - Close all machines/equipment that are not easily cleaned, sanitized, or disinfected.
 - Place several hand sanitizing stations throughout the gym
- Ensure social distancing
 - Post [signs](#) throughout the gym to remind users of social distancing protocols
 - Arrange waiting areas to prevent guests from congregating in waiting areas.
 - Remove “unnecessary items” from the premises, such as magazines, newspapers, service menus, paper products, snacks, and beverages.
 - Adjust equipment layout and close or restrict access to equipment to maintain at least six feet of distance between equipment;

EXHIBIT L - GYMS, FITNESS CENTERS, & RELATED ENTITIES

- Only allow group fitness classes if classes can be completed in accordance with social distancing recommendations (including but not limited to: less than 50% capacity and with more than 6 feet of distance maintained between participants at all times; no shared equipment during the class; sufficiently adjusted class schedules to allow for deep cleaning between classes; martial arts and other contact activities should be completed without any person-to-person contact);
- Limit sharing
 - Temporarily close water fountains, common areas, break rooms, check-in counters, where customers or employees may congregate. Encourage users to provide their own water;
 - No self-service options (coffee bars, smoothie stations, and other forms of communal food in facilities). Food retail should follow restaurant guidelines;

Monitoring and Preparing

Employees

- Upon arrival at work, employees should be masked, and employers must conduct health checks (e.g., temperature and symptom screening) of employees at the start of each shift. Conduct health checks safely and respectfully, and in accordance with any applicable privacy laws and regulations. Confidentiality must be respected. Employers may use examples of screening methods in [CDC's General Business FAQs](#) as a guide.
 - Screening should include 1) a temperature check if it can be performed with a touchless thermometer, 2) asking about the presence of fever, new or worsened cough, trouble breathing, new or worsening body aches, sore throat, and new loss of taste or smell. 3) asking if the employee has had close contact with a person diagnosed with COVID-19 in the past 14 days.
 - Employees with a temperature of 100.4°F (38°C) or above, or who answer yes to any of the screening questions must not be allowed to enter the workplace. Employees who develop any symptoms of COVID-19 while at work must immediately be sent home. Employees with symptoms should contact their healthcare provider for additional guidance.
 - Employees who are sent home with symptoms should not return to work until they have met CDC's criteria to discontinue home isolation or they have been cleared to return by their healthcare provider.
 - Encourage staff to stay home if they are sick
- Plan for when a staff member or customer becomes sick
 - Notify local health officials, staff, and families immediately of any possible case of COVID-19 while maintaining confidentiality.
 - Close off areas used by any sick person and do not use them until they have been cleaned. Ensure safe and correct application of disinfectants and keep disinfectant products away from children.

EXHIBIT L - GYMS, FITNESS CENTERS, & RELATED ENTITIES

- Advise sick staff members not to return until they are cleared by medical provider (MD, DO, NP, PA).
- Maintain healthy operations
 - Designate a staff person to be responsible for responding to COVID - 19 concerns. Employees should know who this person is and how to contact them.
 - Create a communication system for staff and gym users for self-reporting of symptoms and notification of exposures and closure.

EXHIBIT K - POOLS & AQUATIC CENTER(S)

STL Regional Business Recovery Initiative

POOLS & AQUATIC CENTER(S) PROTOCOLS

On **Monday, June 1st**, *some pools* in the City of St. Louis will be able to safely reopen, only if the below protocols and safety procedures are in place. The purpose of this guidance is to protect the health and wellbeing of pool-goers in the City of St. Louis.

- This guidance refers to pools that are located in residential buildings, apartment complexes, condominiums/townhomes, neighborhood associations, hotels/motels, etc.,
 - City-operated pools are still closed at this time.

Safety Actions

- Ensure social distancing
 - Ensure that pool-goers maintain six feet of social distancing from one another
 - Remove pool/pool deck furniture that allows for gatherings larger than 10 people (removing excess beach chairs, tables, etc.)
- Promote healthy hygiene practices
 - Masks must be worn at all times, except for when swimming in the water
 - Post signs about [how to stop the spread](#) of COVID-19, [properly wash hands](#), [promote everyday protective measures](#), and [properly use a face covering in highly visible locations](#) (for example, at deck entrances and at sinks).
 - Place hand sanitizing stations throughout the pool/pool deck area
- Limit sharing
 - Close all water games and water equipment
 - Including water slides, diving boards, pool volleyball, etc.
- Cleaning and disinfecting
 - Have adequate supplies to support healthy hygiene behaviors, including soap, hand sanitizer with at least 60 percent alcohol (for staff and pool-goers), tissues, and waste cans.
 - Clean, sanitize, and disinfect frequently touched surfaces (for example, shared objects, door handles, sink handles, drinking fountains) multiple times per day.

Monitoring and Preparing

- Check for signs and symptoms

EXHIBIT K - POOLS & AQUATIC CENTER(S)

- Establish routine, daily health checks on arrival, such as temperature and health screening of staff
 - Encourage staff to stay home if they are sick
 - Discourage any symptomatic person(s) from entering the pool area
- Plan for when a staff member or visitor becomes sick
 - Notify local health officials, staff, and families immediately of any possible case of COVID-19 while maintaining confidentiality.
 - Close off areas used by any sick person and do not use them until they have been cleaned. Ensure safe and correct application of disinfectants and keep disinfectant products away from children.
 - Advise sick staff members not to return until they are cleared by medical provider (MD, DO, NP, PA).
- Maintain healthy operations
 - Designate a staff person to be responsible for responding to COVID - 19 concerns. Employees should know who this person is and how to contact them.
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EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS &
ATTRACTIONS/LARGE VENUES

STL Regional Business Recovery Initiative

GUIDANCE AND PROTOCOLS FOR CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES (i.e. Zoo, Aquarium, Arch, Science Center, Museums, Theatres, and Similar Venues)

Over the past several weeks we have collaborated with public health officials and leading venue operators in the St. Louis region to prepare for the return of meeting, event and entertainment activity in a safe and responsible fashion. A working group of venue executives with deep hospitality experience was assembled including representatives from Gateway Arch National Park, Missouri Botanical Garden, Purina Farms, Saint Louis Zoo, Destination St. Louis, Fair St. Louis, Contemporary Productions, Evntiv, Experient, Stifel Theatre, Enterprise Center, MLS4THELOU, O'Fallon Hoots, Logic Systems, Bi-State Development, Fox Theatre, The MUNY, Butler's Pantry, Gateway Convention Center, St. Louis Cardinals, Third Degree Glass Factory and The Maker's District, Regional Arts Commission, The Magic House and LIVE Nation.

As there are many types of venues, indoor/outdoor, meetings/sports/theatrical, etc...plans will vary. See below for guidance in specific areas in addition to overall health and safety protocols.

The recommendations contained herein do not supersede Public Health orders, laws or regulations that apply to your business and jurisdiction.

Recommend overall management, including:

- ✓ Written Management plan
- ✓ Qualified workplace coordinator (e.g. Safety Officer) who has authority to develop plan and implement changes in work conditions to meet CDC criteria
- ✓ Include re-evaluation of routine work practices before re-opening
- ✓ Training plan for employees
- ✓ Plan for alternate duties for employees at higher risk for severe illness

The goal of the protocols outlined in the document is to minimize contact reducing the risk of virus spread among both staff and guests. The core set of principles that together prevent the spread of infections by respiratory transmission (including COVID-19) include:

- 1) **Practice physical distancing** – maintain 6 feet between and among employees and guests at all times

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

- 2) **Monitor employee health** – ensure your employees are in good health and screen employees for illness
- 3) **Use protective equipment** – a fabric or disposable face covering must always be worn by employees and guests
- 4) **Clean/sanitize/disinfect** – wash and sanitize hands, and wipe down frequently touched surfaces with EPA-approved disinfectant (Ensure safe and correct application of disinfectants.)

A) Venue Responsibility to Staff

- ✓ Venue management and its contractors to provide all staff members with proper protective equipment including fabric or disposable facial covering for all, and gloves (with instructions for proper use to avoid cross contamination).
- ✓ Task appropriate EPA-registered chemical disinfectant cleaning supplies should be provided as necessary to all staff members.
- ✓ Use EPA-registered disinfectants for all routine cleaning. For a list of products that meet the EPA's criteria for use against the novel coronavirus, visit <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>.
- ✓ Make disinfectant wipes available to front-of-house staff and instruct them to wipe down countertops, key cards, pens, and other shared surfaces.
- ✓ Give additional training to all cleaning staff. Staff should know how to:
 - Put on, wear, and remove face coverings appropriately
 - Put on and remove disposable gloves safely
 - Use disinfectants according to manufacturer directions
 - Disinfect all high-touch surfaces, including door handles, toilet and faucet handles, light switches, remote controls, ice and vending machines, and elevator buttons
 - Recognize and report the signs and symptoms of illness
- ✓ Provide training to all staff in physical distancing requirements, proper hygiene, the proper wearing and use of face coverings and gloves, and guest interaction protocols to ensure everyone's safety.
- ✓ Ensure training is available in the languages that are common in the worker population. Signage for "Stop the Spread of Germs" is available in various languages at <https://www.cdc.gov/coronavirus>
- ✓ Venue should create a safe environment for staff to work in that includes distancing of work areas, distancing from guest interactions, and additional signage throughout back of house spaces as reminders for safe practices.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

- ✓ Create a mechanism to evaluate requests to protect employees at higher risk for severe illness. This may include duties requiring less public-facing exposure if available. Include this in staff training.
- ✓ Create flexible leave policies. Encourage staff to stay at home if sick.

B) Staff Arrival and Departure

- ✓ Upon arrival at work, venue employees (and employees of contractors) must be masked, and employers must conduct health checks (e.g., temperature and symptom screening) of employees at the start of each shift. Staff arrival times should be staggered. Physical distancing protocols should be followed. Conduct health checks safely and respectfully, and in accordance with any applicable privacy laws and regulations. Confidentiality should be respected. Employers may use examples of screening methods in CDC's General Business FAQs as a guide.
 - Screening should include 1) a temperature check if it can be performed with a touchless thermometer, 2) asking about the presence of cough, shortness of breath, fever, chills, muscle ache, sore throat, new loss of taste or smell and 3) asking if the employee has had close contact with a person diagnosed with COVID-19 in the past 14 days.
 - Symptoms of COVID-19 include fever, new or worsened cough, trouble breathing, new or worsening body aches, sore throat and new loss of taste or smell.
 - Employees with a temperature of 100.4°F (38°C) or above, or who answer yes to any of the screening questions must not be allowed to enter the workplace. Employees who develop any symptoms of respiratory illness while at work must immediately be sent home. Employees with symptoms should contact their healthcare provider for additional guidance.
 - Employees who are sent home with symptoms should not return to work until they have met CDC's criteria to discontinue home isolation or they have been cleared to return by their healthcare provider. These employees should be encouraged to have or buy a thermometer and check their own temperature at home twice daily.
- ✓ If an employee is diagnosed with COVID-19, work with local health agencies to ensure all employees and customers who can be identified as having had close contact while the employee was infectious are contacted. While awaiting formal investigation, compile a list of employees, customers, or other people known to be in close contact with the person diagnosed with COVID-19. Employees identified as having close contact should be

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

immediately sent home or told not to come into work until the investigation has been conducted.

- ✓ Covered employers and employees should be aware of the provisions of the federal Families First Coronavirus Response Act, which allows for paid sick leave or expanded family and medical leave for specified reasons, such as for self-quarantining or seeking a medical diagnosis for COVID-19 symptoms.
 - Close off areas recently used by an employee or customer who has tested positive or is suspected positive for COVID-19 and do not reuse them until after cleaning and disinfection. Wait 24 hours before cleaning and disinfecting. If it is not possible to wait 24 hours, wait as long as possible. Ensure safe and correct application of disinfectants. Staff performing the cleaning and disinfection after use by suspected COVID employee should wear mask, disposable or launderable gown, and gloves. These items should be disposed or cleaned before reuse.
- ✓ Staff should always wash hands when arriving at and before leaving the worksite using warm water (at least 100°F) and soap for at least 20 seconds. Hand washing should be repeated after any of the following activities: using restrooms, sneezing, touching the face, blowing the nose, cleaning, sweeping, mopping, eating or drinking. When hand washing is not possible, alcohol-based hand sanitizer containing at least 70% alcohol may also be used.
- ✓ Keep all personal items, including cell phones and laptops, in the designated areas to prevent contamination of workspaces. Personal items such as outerwear should be stored in a locker or other designated area. The venue should consider providing each employee with a clear plastic bag for their items.
- ✓ Reusable bottles/cups must stay in the personal items area, single use cups are suggested.
- ✓ Pre-Shift Meetings will be conducted in areas that allow for appropriate physical distancing between employees. Larger departments will stagger employee arrival times to minimize traffic volume in back of house corridors and service elevators. Hand sanitizer will be available at each timeclock location and employees will be required to sanitize their hands after clocking in. The management team will ensure constant communication and proper PPE and sanitation procedures are followed and updated per the latest expert guidance.
- ✓ Dispose of gloves and hairnet in designated trashcans before leaving the worksite.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

C) Guest Experience

- ✓ Each individual venue should submit a general event experience plan for review by local Health Department officials for approval and follow these guidelines to support the event planning process and daily operations.
- ✓ A face covering (fabric or disposable) must always be worn by guests and staff, except when consuming food and beverage items.
- ✓ Based on the approved guidelines from the Health Department, venue management should work in collaboration with event planners, or organizers that produce events in venues, to develop an event experience plan. The event experience plan should address items including, but not limited to set ups, floor diagrams, staffing needs, physical distancing strategies and details for cleaning and disinfecting the facility. Event organizers must ensure guests/attendees are aware of all guidelines before arrival and signs should be prominently displayed as a reminder.
- ✓ Signage should be placed at the entrances and throughout common areas asking guests to wear face coverings while not eating, practice physical distancing and wash their hands with soap and water frequently.
- ✓ It is recommended that venues identify a Safety Officer to oversee and execute special preparation in support of the event experience plan. The Safety Officer will assist in the pre-planning of the experience; ensure that standards are established, monitored and enforced according to the safety protocols. Venues should consider utilizing waiver of liability forms.
- ✓ Event organizers should maintain a log of guests to assist public health officials with contact tracing if necessary. The venue should communicate this necessary function to the event organizer when they collaborate on the event experience plan.
- ✓ Venue policies should minimize contact with shared objects such as door handles. Therefore, guests should enter the venue through doors that are propped open if they are not automated instead of having a doorman open them. If possible, dedicate and mark a portion of the doors 'entry only' and the other portion of doors 'exit only'.
 - Propping the front door open is only permitted when a food service area is not in the immediate vicinity.
 - Venue should provide hand sanitizer immediately outside and inside the door if it must be opened by hand.
- ✓ Venue staff should not open the doors of vehicles containing arriving guests (cars, taxis, shuttle vans, etc.). If venue staff must open vehicle doors, they

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

should either wear gloves and dispose of them after each interaction or wash hands immediately after each interaction.

- ✓ Upon arrival, venue may elect to ask guests to complete a health screening questionnaire:
 - Have you been tested for COVID-19?
 - Are you awaiting results of a COVID-19 test?
 - Do you have any symptoms of respiratory illness (the symptoms should be listed on the questionnaire)?

If venue implements this procedure, they should offer prominent communication before arrival indicating the attendee should not visit the venue if they are currently having, or had symptoms recently, had a diagnosis of COVID-19, or had close contact with a known case. In addition, a plan should be in place for when someone screens positive on site.

- ✓ A venue may elect to implement attendee temperature checks. If they do so, points of entry may be limited to ensure that it will be done thoroughly. Guests with a temperature of 100.4 degrees or higher, or any other COVID-19 symptoms should be reported to management and local health officials and directed to seek medical care. If the guest is from outside the St. Louis region, a plan should be in place to transport them to a local health facility.
- ✓ On arrival, guests should be advised about the venue's practices for their safety (this information will also be included on the venue's website). Furniture in public areas should be strategically arranged to provide appropriate distancing of 6' to assist guests in maintaining physical distance.
- ✓ Any area where guests are queued should be clearly marked for appropriate physical distancing. This includes but not limited to entrances, box office, security screening, registration, exhibitors, elevator lobbies, escalators, food service areas and concession stands.
- ✓ Venues should take steps to minimize contact with guests during security screenings.
- ✓ A plan shall be designed to limit the exchange of tickets between staff and guest, such as touchless scanning of bar codes displayed on a mobile phone. If an exchange is necessary, staff should sanitize their hands frequently with a hand sanitizer containing at least 70% alcohol.
- ✓ A plan should be designed to limit the exchange of required credentials. This includes VIP areas, back of house access, staff identification or vendors. Consider staggering the arrival time of guests to reduce crowding at entrance.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

- ✓ Venues must limit the number of guests riding an elevator to 2-3 based on a standard-size elevator car. Guests riding an escalator must maintain 6 feet of separation. Venues should consider marking six-foot increments on the floor leading to escalators
- ✓ The Venue should place hand sanitizer at key guest encounter points, such as entrances, elevator and escalator banks, meeting and conference areas, concession stands and seating portals. Guests should be advised to use regularly.
- ✓ Staff performing screening should wear cloth face covering mask and gloves.

D) Special Events & Meetings

- ✓ A face covering (fabric or disposable) must always be worn by employees and guests, except when consuming food and beverage items.
- ✓ Venues must reduce capacity and control the maximum quantity of guests in the venue to 25% of their permitted occupancy. A counting system must be in place such as reservations, registrations, RSVP's, or tickets to ensure the 25% capacity standard is not exceeded. Physical distancing of 6 feet between parties must always be maintained. At later dates, as metrics warrant, capacity percentages may increase to 50%, 75% and eventually 100%.
- ✓ Meeting rooms always need to be designed in such a way to maintain 6 feet of physical distance between attendees, including ingress and egress. Theatre style chair sets should be appropriately distanced, instead of traditional rows. Classroom tables should be set in rows that have 6' of distance between them. Banquet rounds are not recommended for meeting room sets during this time due to impracticability of spacing. U-Shape (maintaining 6 feet between the arms of the "U" and at the corners) and hollow square sets (watch the corners), and classroom sets (particularly if staggered), are preferred to banquet rounds.
- ✓ Pens and note pads should not be placed on the tables unless they will be disposed of after each session.
- ✓ Hand sanitizer stations should be arranged in all pre-function areas.
- ✓ Recommend removing traditional coffee stations as a gathering place. Instead place coffee pots, single use beverage bottles, cans, and individually wrapped protein bars or other items at tables. Consider designating a staff member to serve coffee rather than self-serve by guests.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

- ✓ All linen, including underlays, should be replaced after each use and washed using the warmest appropriate water setting and add bleach or another disinfectant to laundry. Wear gloves when handling dirty linens.
- ✓ All buffet and self-serve style food service should be suspended.
- ✓ Flatware should be provided as a roll up or disposables should be used.
- ✓ Individual bottled water should be provided in lieu of water carafes on meeting tables and water stations.

E) Attractions

- ✓ Attractions must submit a comprehensive plan to the Health Department for review and approval to be considered for re-opening. The plan should include operational strategies addressing all aspects of virus spread prevention outlined within these protocols.
- ✓ A face covering (fabric or disposable) must always be worn by guests and employees, except when consuming food and beverage items.

F) Facility Operations

- ✓ The frequency of air filter replacement and HVAC system cleaning should be increased to maximize fresh air exchange.
- ✓ Take steps to ensure that all water systems and features are safe to use after a prolonged facility shutdown to minimize the risk of Legionnaires' disease and other diseases associated with water.
- ✓ It is recommended that all public water fountains be disabled and a sign clearly indicating the same.

G) Housekeeping and Disinfecting

- ✓ All hard and high touch surfaces should be fully cleaned and disinfected with EPA-approved virucidal cleaners, and on a high frequency basis (at least twice daily) in all frequent use areas, including elevator buttons, public restroom sinks, toilet handles, touch points, seating area furniture, keyboards and keys, push/pull bars, stairwell handles, escalator handles, elevator handles, all welcome desk areas and entrances and any other surfaces or areas that may apply.
- ✓ The frequency of cleaning and sanitizing has been increased in all public spaces with an emphasis on frequent contact surfaces including, but not

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

limited to, counters, elevators and elevator buttons, door handles, public bathrooms, ATMs, escalator and stair handrails and seating areas.

- ✓ The frequency of cleaning and sanitizing will also increase in high traffic back of house areas with an emphasis on the employee dining rooms, employee entrances, uniform control rooms, employee restrooms, loading docks, offices, kitchens and security areas.
- ✓ Restrooms should be cleaned and disinfected regularly using EPA-recommended disinfectants, particularly high-touch surfaces such as faucets, toilets, doorknobs, and light switches. Make sure restrooms are regularly stocked with supplies for handwashing, including soap and materials for drying hands. Providing hand sanitizer with at least 70% alcohol is a supplement to hand washing, but not a replacement.

H) Food and Beverage Outlets and Kitchen Practices (See Restaurant Protocols for Full Guidance)

- ✓ Prop open frequently used interior doors to avoid /minimize contact. Where possible, doors should open hands-free by using automatic and foot-actuated openers. All door handles and high-touch areas should be disinfected by wiping down with a clear cloth and diluted bleach or certified EPA cleaner.
- ✓ Diluted household bleach solutions (at least 1000ppm sodium hypochlorite) can be used if appropriate for the surface. Follow manufacturer's instructions for application, ensuring a contact time of at least 1 minute, and allowing proper ventilation during and after application. Check to ensure the product is not past its expiration date. Prepare fresh bleach solution every 24 hours. Never mix household bleach with ammonia or any other cleanser. Unexpired household bleach will be effective against coronaviruses when properly diluted. Do not use bleach for hand sanitizing.
 - Prepare a bleach solution by mixing:
 - 5 tablespoons (1/3 cup) bleach per gallon of water or
 - 4 teaspoons bleach per quart of water
- ✓ Set up hand-washing/sanitizing stations at all entrances/exits/high-traffic areas.
- ✓ Designate trashcans specifically for staff protective equipment - always keep lid securely sealed. Empty protective equipment trash cans frequently - always wearing gloves that are then disposed of after removal.
- ✓ As best they can, staff should always maintain a distance of 6 feet from others in both the kitchen and dining room. Exterior and interior seating should be adjusted to accommodate 6 feet of separation between dining parties unless there is a partition that physically separates the parties.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

- ✓ In venues with booth seating, installing plexiglass partition (or any other solid material) to separate parties, as an alternative to 6' between booths, is permitted as long as the divider is at least 60" high from the floor.
- ✓ Limit group size of tables, ideally to 6 persons, but no more than 10, preferably members of the same household. Dining parties arriving together may be seated at a table or booth where their separation from each other may be less than 6 feet.
- ✓ Food prep stations in the kitchen must be set up at least 6 feet apart.
- ✓ Kitchen staff should practice 'no-contact' transfers: place items down on a counter for the next person to pick up, rather than passing back and forth.
- ✓ Outdoor dining at your venue is recommended as it likely poses less risk for virus transmission than dining in interior spaces. St. Louis City and County officials will assist you in obtaining the necessary permits to introduce or expand your outside dining space. The City of St. Louis Food and Beverage Control Program can be reached at (314) 657-1539. The St. Louis County Food Safety Program can be reached at (314) 615-8900. Separation regulations apply equally to interior and exterior dining.
- ✓ Single use menus should be used and disposed of once used by each individual customer. An alternative is posting your menu online in a mobile-friendly fashion inviting guests to browse on their smart phone. If a laminated menu must be used, wipe them down with an EPA-certified sanitizer after each use.
- ✓ All condiments including salt and pepper shakers, ketchup and mustard should be removed from all tables. These items should only be handled by service and kitchen staff. If single serve packets are provided, they should not be re-used for subsequent customers. Any remaining packets should be discarded between customers. Holders and dispensers for single use packets should not be used.
- ✓ Discontinue self-serve food and drink options, such as buffets, salad bars and drink stations.
- ✓ Gaming areas, including darts, pool, video games, etc. should remain closed at this time.

I) Cleaning and Sanitizing

- ✓ Limit the number of employees in shared spaces, including kitchens, break rooms, and offices to maintain at least 6 feet of separation between people.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

Train employees and post signage to avoid congregating with co-workers in communal areas.

- ✓ Kitchen staff should wear and change gloves frequently throughout every step of food preparation. Change gloves between handling food and touching kitchen equipment, doors, handles, etc.
- ✓ Wash hands frequently. Hand washing with soap and water should continue to remain a top priority. Wash hands every 30 minutes or anytime you leave your cooking station or come in contact with any other high touch areas such as refrigerator/freezer doors.
- ✓ After hand washing, employees need to dry hands off and turn off the faucet with a paper towel. Special note: do not use clean hands to turn off the faucet or use cloth linens or towels to dry hands.
- ✓ Kitchen surfaces, especially hand sinks, handles, prep stations, and door knobs need to be wiped down with disinfectant or EPA-approved sanitizer at least every hour. A log should be created to document all practices with a checklist. Kitchen staff should utilize fabric or disposable masks while preparing food, if available. For information on EPA-approved disinfectants, please visit: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>.
- ✓ China, glass and silverware may be used for in-venue dining as long as FDA-approved washing, rinsing and sanitizing standards are met. Diligent care should be taken to ensure sanitizer concentration and water temperature requirements are strictly followed. Dish washing machine sanitizing mechanisms should be closely monitored and chemical concentration/temperature tested using the appropriate test kit or temperature measuring device every 4 hours minimally.
- ✓ Consider using gloves while handling soiled/used dishes and utensils, and for handling bags of trash. Gloves should be discarded after use. Hands should be washed after handling soiled dishes and before handling clean dishes.
- ✓ Use EPA-approved sanitizer throughout the venue. Visit EPA.gov to find the current list of products that meet EPA's criteria for use against SARS-CoV-2, the cause of COVID-19.
- ✓ Dedicate a team member to disinfect the area occupied by guests upon departure including tables, chair backs, menus and pens. Decorative centerpieces and table tents should not be used unless disposable and single use. Gloves should be worn by staff and disposed of after cleaning each table. Consider the use of disposable menus, dishware and napkins.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

- ✓ Restrooms should be cleaned and disinfected regularly using EPA-recommended disinfectants, particularly high-touch surfaces such as faucets, toilets, doorknobs, and light switches. Make sure restrooms are regularly stocked with supplies for handwashing, including liquid or foam soap and disposable paper towels for drying hands. Providing hand sanitizer with at least 70% alcohol is a supplement to hand washing, but not a replacement. Restroom waste receptacles should be emptied regularly.

I] Protective Equipment

- ✓ All kitchen staff should wear the following while on site:
 - Disposable food-grade gloves
 - Hairnet, hat, or other hair restraints
 - Face covering (fabric or disposable masks)
- ✓ Please review these recommendations concerning the proper use of PPE prepared by the World Central Kitchen: <https://wck.org/covid19-safety>.
- ✓ Staff should change their face covering if it becomes soiled or wet.
- ✓ Wash/sanitize hands after changing masks and before putting on a new pair of gloves.
- ✓ Change gloves when switching tasks, handling different foods, or after touching objects that should be considered contaminated (cell phone, computer, clothes, door handles, mask, face, etc.)
- ✓ If the integrity of a glove is compromised (e.g. ripped, punctured) change gloves immediately - wash hands per proper protocols
- ✓ Face covering worn by service staff may be made of two layers of breathable, launderable fabric.
- ✓ It is recommended that all guests be required to wear a protective mask while entering and leaving the venue, and only remove them while at their tables.
- ✓ Cups, lids, napkins and straws should be handed directly to customers by staff as opposed to self-service.
- ✓ No self-serve drink, food service or buffet options unless food and drink is pre-packaged.
- ✓ Do not place utensils on table until patrons are seated.

EXHIBIT I - CULTURAL INSTITUTIONS/DESTINATIONS & ATTRACTIONS/LARGE VENUES

- ✓ Service staff are not required to wear gloves, but must wash their hands frequently and between serving tables for at least 20 seconds. If a hand washing station is not immediately available, they must also rub their hands thoroughly with hand sanitizer containing 70% alcohol.

K) Payment Procedures

- ✓ Limit physical contact with others as much as possible.
- ✓ To reduce contact, a central pay station is recommended for in-venue dining maintaining 6 feet of distance between staff and guests. If a line forms, 6 feet of separation should be maintained with chalk marks or decals on the floor. Another option is using a portable payment system that can be administered at each table.
- ✓ Install physical barriers, such as sneeze guards and partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of 6 feet is difficult.
- ✓ Cash transactions and cash tips are not recommended. If cash is transferred, the server should wash their hands after accepting.
- ✓ Invite guests to use their own pens when signing credit card or room charge authorizations. If not available, wipe the provided pen down with sanitary wipe after each use.
- ✓ Hand sanitizer should be placed conveniently at the payment station and be used by service staff and guests at the start and conclusion of each transaction.
- ✓ For curbside or delivery orders, pre-payment with a credit card over the phone or online, including gratuity provides a contactless transaction.
- ✓ Practice contactless transfers by placing items down on a counter for the customer to pick up. In the case of curbside delivery, ask the guest to open their trunk and place the order in.
- ✓ Delivery vehicles must be disinfected before and after each delivery by wiping door handles, steering wheel, control panel, gear shift, seat belts, etc.
- ✓ Gloves must be worn at all times and changed between deliveries. Practice 'no-contact' transfers.
- ✓ If delivering to a distribution site, avoid going inside the building(s). Have receiving contact meet outside and practice no-contact transfers.